In the claims

1.(Original) A composition containing fatty acids, comprising,

a Ximenynic acid component, said Ximenynic acid component present in an amount from about 01. to 99.9 wt %, and

a glyceride component, said glyceride component in an amount from 0.1 to 99.9 wt %,

wherein said Ximenynic acid component is Ximenynic acid, originating from a natural source therefor, an alkyl or glycerol ester of said Ximenynic acid, a wax ester of said Ximenynic acid, or a food acceptable salt thereof, and

wherein said glyceride component is a food grade glyceride or a free fatty acid corresponding to the hydrolyzed fatty acid residue of said food grade glyceride.

2.(Original) The composition according to claim 1, wherein said Ximenynic acid component is present in an amount from 1 to 99 wt %.

3.(Original) The composition according to claim 1, wherein said Ximenynic acid component is present in an amount from 2 to 98 wt. %.

4.(Original) The composition according to claim 1, wherein said glyceride component is present in an amount from 1 to 99 wt. %.

5.(Original) The composition according to claim 1, wherein said glyceride component is present in an amount from 2 to 98 wt. %.

6.(Original) The composition according to claim 1, wherein said Ximenynic acid component also comprises Nervonic acid, wherein the weight ratio of Ximenynic acid to Nervonic acid in the blend is between 0.5 and 5.0.

7.(Original) The composition according to claim 6, wherein the weight ratio of Ximenynic acid to Nervonic acid is between 0.75 and 4.0.

8.(Original) The composition according to claim 6, wherein the weight ratio of Ximenynic acid to Nervonic acid is between 1.2 to 3.5.

9.(Original) A concentrate of Ximenynic acid or derivative thereof in a glyceride, comprising,

at least 15 wt % of Ximenynic acid or Ximenynic acid derivative, and

at least 0.5% Nervonic acid or an alkylester or glycerol- or wax ester or a salt thereof.

10.(Original) The concentrate of claim 9, wherein the concentrate comprises at least 20 wt % Ximenynic acid or derivative thereof.

11.(Original) The concentrate of claim 9, wherein the concentrate comprises at least 5 wt % Nervonic acid or derivative thereof.

12.(Original) The composition according to claim 1, wherein said glyceride component is selected from the group consisting of palm oil; cocoa butter; coconut oil; palm kernel oil; CLA-glycerides; soy bean oil, olive oil; sunflower oil; rape seed oil; safflower oil; corn oil; cotton seed

oil; cocoa butter equivalents or cocoa butter replacers; fish oil; borage oil; pine nut oil; coriander oil; fungal oils; high oleic varieties thereof, or fractions thereof, or hardened varieties thereof, or fractions of the hardened varieties thereof; or of free fatty acids thereof; and free conjugated linoleic acids.

13.(Original) The composition according to claim 12, wherein the composition has a solid fat content, as measured by NMR pulse on a non stabilized blend at the temperature indicated, of N_5 from about 5 to 80, and N_{35} of less than about 20.

14.(Original) A composition according to claim 13, wherein N_5 is about 10 to 70, and N_{35} is about 1 to 5.

15.(Original) The composition according to claim 1, wherein the Ximenynic acid component is isolated from Ximenia or Santalum species.

16.(Original) The composition according to claim 6, wherein the Ximenynic acid component is isolated from Ximenia or Santalum species.

17.(Original) The composition according to claim 9, wherein the Ximenynic acid component is isolated from Ximenia or Santalum species.

18.(Original) The composition according to claim 12, wherein the Ximenynic acid component is isolated from Ximenia or Santalum species.

19.(Original) The composition according to claim 13 wherein the Ximenynic acid component is isolated from Ximenia or Santalum species.

20.(Original) The composition according to claim 1, further comprising an effective amount of an oxidation stabiliser selected from the group consisting of natural or synthetic tocopherols, BHT, TBHQ, BHA, propylgallate; free radical scavengers, enzymes with anti oxidant properties and ascorbyl esters of fatty acids.

21.(Original) The composition according to claim 6, further comprising an effective amount of an oxidation stabiliser selected from the group consisting of natural or synthetic tocopherols, BHT, TBHQ, BHA, propylgallate; free radical scavengers, enzymes with anti oxidant properties and ascorbyl esters of fatty acids.

22.(Original) The composition according to claim 9, further comprising an effective amount of an oxidation stabiliser selected from the group consisting of natural or synthetic tocopherols, BHT, TBHQ, BHA, propylgallate; free radical scavengers, enzymes with anti oxidant properties and ascorbyl esters of fatty acids.

23.(Original) The composition according to claim 12, further comprising an effective amount of an oxidation stabiliser selected from the group consisting of natural or synthetic tocopherols, BHT, TBHQ, BHA, propylgallate; free radical scavengers, enzymes with anti oxidant properties and ascorbyl esters of fatty acids.

24.(Original) The composition according to claim 13, further comprising an effective amount of an oxidation stabiliser selected from the group consisting of natural or synthetic tocopherols, BHT, TBHQ, BHA, propylgallate; free radical scavengers, enzymes with anti oxidant properties and ascorbyl esters of fatty acids.

25.(Original) The composition according to claim 15, further comprising an effective amount of an oxidation stabiliser selected from the group consisting of natural or synthetic tocopherols, BHT, TBHQ, BHA, propylgallate; free radical scavengers, enzymes with anti oxidant properties and ascorbyl esters of fatty acids.

26.(Original) A food product comprising an effective amount of a Ximenynic acid component, wherein said component is Ximenynic acid, originating from a natural source therefor, an alkyl or glycerol ester of said Ximenynic acid, a wax ester of said Ximenynic acid, or a food acceptable salt thereof.

27.(Original) A food product according to claim 26, wherein the food product is a fat based composition selected from the group consisting of margarine; fat continuous spreads; water continuous spreads; bicontinuous spreads; and fat reduced spreads.

28.(Original) A food product according to claim 26, wherein said food product is a confectionery product.

29.(Original) A food product according to claim 26, wherein said food product is chocolate, chocolate coating, chocolate filling, bakery filling , ice cream, ice cream coating, ice cream inclusions, dressings, mayonnaises, cheese, cream alternatives, dry soups, drinks, cereal bars, sauces or snack bars.

30.(Original) A food supplement comprising an effective amount of an Ximenynic acid component, wherein said component is Ximenynic acid, from a natural source therefor, an alkyl or glycerol ester of said Ximenynic acid, a wax ester of said Ximenynic acid, or a food acceptable salt thereof contained in an encapsulating material in granules or in powder form.

31.(Original) The food supplement according to claim 30, wherein said encapsulating material is selected from the group consisting of gelatin, starch, modified starch, flour, modified flour, and sugars.

32.(Original) The food supplement according to claim 30 wherein said encapsulating material is selected from the group consisting of sucrose, lactose, glucose and fructose.

33-61. (Canceled)